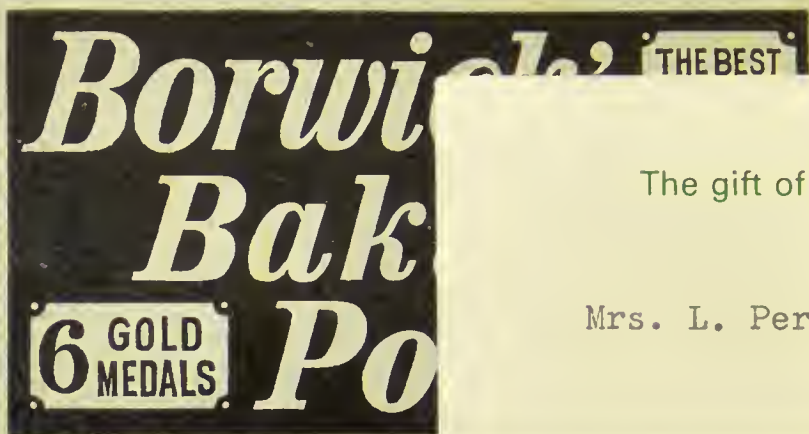


ST. JUDE'S CHURCH,
THORNTON HEATH.



RECIPE
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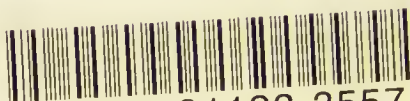
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RECIPE BOOK.



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SOUPS AND FISH.

FRENCH VEGETABLE SOUP.

Put into boiling water potatoes, leeks, carrots, cabbage, turnips (or any vegetables), all cut in small pieces. Let it boil fast for an hour, adding a little dripping and salt.

Cut a few thin slices of stale bread into soup tureen, and pour the boiling soup over it. Serve either with vegetable pieces, or if preferred thick, pass through strainer with wooden spoon.

Mrs. Hawke.

PALESTINE SOUP.

Two pints stock, $\frac{1}{2}$ pint milk, 1 lb. Jerusalem artichokes, 1 onion, little celery, pepper and salt.

Cut the vegetables into slices, pour in the stock, and boil till tender. Rub through a sieve, return to the saucepan, add the milk and seasoning, bring to the boil and serve.

Miss E. Martin.

TOMATO SOUP.

For six or eight persons. Time, $1\frac{1}{2}$ -2 hours. 1 oz. Brown and Polson's Patent Cornflour, 2 oz. margarine, 2 oz. lean ham or bacon trimmings, 1 onion, 1 carrot, 1 stick of celery, a small bunch of herbs, 2 lbs. tomatoes or 1 tin of tomatoes, 1 pint of liquor from tomatoes with stock or water to make up 3 pints, salt and pepper, 2 teaspoonfuls of castor sugar.

Melt the margarine and cook in it the chopped ham, sliced onion, carrot and celery. Add the tomatoes (when using fresh tomatoes they should be sliced). Cook for 10 minutes; add the tomato liquor with stock, herbs and seasoning, and simmer till all the vegetables are tender (about 1 hour). Remove the herbs and rub the soup through a sieve. Return to the saucepan, bring to the boil, add the cornflour blended with a little cold water, and boil for a few minutes, stirring all the time. A gill of cream added to the soup is an improvement.

FISH PIE.

Remains of any cold fish. Break up into flakes, season with chopped parsley, and pour over about $\frac{1}{2}$ pint of melted butter, either mashed potato crust or pastry, and bake in moderate oven.

Mrs. Whittleton.

FISH MOULD WITH SALAD.

2 oz. Brown and Polson's Patent Cornflour, $\frac{1}{2}$ lb. cooked fish, 3 gills milk, pepper, salt and grated lemon rind to taste, $\frac{1}{2}$ pint water, 1 dessertspoonful chopped parsley.

Flake fish finely, removing all skin and bone. Mix the cornflour with a little cold milk, while bringing the rest of the milk and water to the boil. Add cornflour, and boil for ten minutes, stirring all the time. Mix fish and seasonings with the parsley, and stir into the cooked cornflour. Pour into a well-rinsed mould. When cold turn out and serve with salad and mayonnaise sauce.

TO USE COLD FISH.

1 lb. cold fish, 1 oz. flour, 1 oz. butter, 1 small onion (chopped), $\frac{1}{2}$ an apple (chopped), 1 dessertspoonful curry powder, $\frac{1}{2}$ pint fish liquor and milk mixed, 1 tablespoonful lemon juice.

Fry onion in butter, add flour and curry powder and lemon-juice, then add the liquid gradually. Stir till it boils, and boil for 5 minutes. Warm fish in sauce for 20 minutes.

Mrs. Sandell.

HERRING TOAST.

One herring, 8 pieces of toast, a little butter, salt and pepper, $\frac{1}{4}$ teaspoonful of chopped parsley, 1 egg.

Cut 8 pieces of bread (1 inch by 3), fry them in hot fat; cook 1 herring (pour boiling water over it, then grill it or bake it 10 minutes), remove bones and skin, chop it, add butter, pepper and salt; spread it evenly on the toast; boil the egg hard, chop the white, and pass the yolk through a sieve; use this with the parsley to garnish toast.

Mrs. Ford.

SAUCES.

FRENCH BROWN SAUCE.

Put a good spoonful of dripping in saucepan, let it get hot, add a spoonful of flour, let it cook well to make a good brown. Add boiling water or stock until right thickness.

Mrs. Hawke.

FRENCH FISH SAUCE.

Melt together in saucepan a tablespoonful of butter and of flour, add some of the water fish has boiled in, let it cook 10 minutes. Just before serving add very carefully in case it should curdle 1 or 2 yolks of eggs and the juice of lemon or a little vinegar. It is safer to do it in a double saucepan.

Mrs. Hawke.

WHITE FISH SAUCE.

$\frac{3}{4}$ oz. Brown and Polson's Patent Cornflour, $\frac{1}{2}$ pint milk, 1 gill fish stock, 1 oz. butter, 1 shallot, 1 clove, small piece mace, lemon juice, salt and pepper.

Put milk and fish stock into saucepan with the clove, mace and shallot, peeled and sliced. Heat very slowly to boiling point. Simmer gently for 10 minutes, then strain. Melt the butter, stir in the cornflour, add the liquid and stir till boiling. Simmer for a few minutes, stirring all the time. Add the lemon juice and seasoning; it is then ready to serve. Time, 20-30 minutes.

WHITE SAUCE.

Put a good size piece of butter in saucepan, let it heat without browning; add about a tablespoonful of flour. Mix together over fire, add hot milk until it is the right thickness

Mrs. Hawke.

MAYONNAISE SAUCE.

Put salt, pepper, lemon or vinegar in basin with yolk of new laid egg. Mix well together, and add drop by drop best olive oil, stirring all the time. Make it in a cool place.

Mrs. Hawke.

SALAD DRESSING.

Lump of butter size of an egg, 2 tablespoonfuls of granulated sugar, teaspoonful salt, $\frac{1}{4}$ or less teaspoonful cayenne pepper, teaspoonful mustard, 1 egg, 3 parts of teacup vinegar.

Mix all together except vinegar in saucepan. Stir gently over very low gas, then add vinegar. Stir till it comes to the consistency of cream. Put in bottle or jar; add cream when using.

Toronto.

SALAD DRESSING.

Salt, pepper, mustard, 1 tablespoonful of vinegar, 2 tablespoonfuls of olive oil.

Mix well together. It will keep some time.

Mrs. Hawke.

MARMALADE SAUCE.

$\frac{1}{2}$ oz. Brown and Polson's Patent Cornflour, $\frac{1}{2}$ pint water, 1 tablespoonful marmalade, 1 lemon, 2 oz. sugar.

Peel the lemon thinly and boil the rind with the water. Mix the cornflour with the lemon juice. Strain the liquid on to the mixed cornflour. Stir in the sugar and marmalade, and boil for a few minutes.

MEAT DISHES.

BEEF AND HAM ROLL.

1 lb. lean beef, $\frac{3}{4}$ lb. lean ham, 1 large egg, 1 cup of breadcrumbs, $\frac{1}{2}$ cup of water, a little nutmeg, pepper, salt and cayenne.

Put ham and beef through a mincer, add crumbs and seasoning, mix well together; beat up egg and add it to the water. Mix all well together. Put in a jar or buttered paper and steam for 3 hours.

Mrs. Johns.

INDIAN CURRY.

1 lb. steak or mutton cutlets, 1 tablespoonful curry powder, 1 large onion, 1 tablespoonful grated cocoanut, 1 apple, $\frac{1}{2}$ tablespoonful flour, $\frac{1}{2}$ tablespoonful of vinegar or lemon juice, $\frac{1}{2}$ pint stock or gravy, $\frac{1}{4}$ oz. butter, $\frac{1}{2}$ tablespoonful cream.

Cut onion into thin slices, melt butter and brown onions therein; mix curry powder and flour to smooth paste with vinegar or lemon juice, and add stock or gravy. When onions are pale brown dredge over them a little flour to absorb butter. Pour stock over onions and let it come to boiling point; cut meat into small pieces, and put in saucepan with other ingredients; simmer for $2\frac{1}{2}$ or 3 hours. After it has simmered for $1\frac{1}{2}$ hours add the apple (cut fine) and grated cocoanut. When ready to serve add cream. Serve with boiled rice.

Miss Turner.

FRENCH POTATO PIE.

Mash some potatoes with a little salt, milk and an egg. Grease a cake tin well and sprinkle with breadcrumbs; put half potatoes in, then minced meat (with little salt, parsley and dripping), then rest of potatoes. Put the tin in oven and bake for about 1 hour. Turn out into deep dish, and serve with French brown sauce. (See Sauces.)

Mrs. Hawke.

A TASTY MINCE.

Take any cold meat and mince finely, add cold boiled rice or potatoes, a little stock sufficient to moisten it, salt and pepper to taste, place in baking tin and grate 2 oz. cheese on the top. Bake in hot oven for 15 minutes.

Mrs. Varley.

MEAT TOASTS.

2 eggs, 1 tablespoonful of milk, 4 oz. cold meat (any kind), 1 oz. butter or margarine, 1 teaspoonful of chopped parsley, 1 teaspoonful of chopped onion, 2 tomatoes or little tomato sauce, neat squares of hot buttered toast, salt and pepper.

Chop the meat finely, add the parsley and onion; next melt the butter in a saucepan, and when it is hot pour in the beaten eggs; add the milk and dust of pepper and salt. Stir over a gentle heat until it becomes creamy, then add the meat and chopped tomatoes. When the mixture is quite hot heap it on the pieces of toast, sprinkle with parsley, and serve quickly.

Miss K. Tarrant.

FRENCH VEAL CROQUETTES.

Melt a good-sized piece of dripping in a saucepan with 2 tablespoonfuls of flour, a little salt, pepper, thyme. Stir well together until smooth over the fire, add a little milk. This sauce must be quite thick. Chop some remains of cold veal with a little ham, stir into sauce, add the white of an egg. Let the mixture be quite cold, and roll it into small balls in breadcrumbs, and fry them a nice golden brown. Serve with fried parsley. This same mixture will make very nice patties in pastry.

Mrs. Hawke.

The French way of cooking veal instead of roasting :—

Take a saucepan or caserole with lid that can shut tight. Put a large lump of dripping in it, and brown the veal all over, as if frying it; then pour off dripping, leaving just a little. Add about 1 inch of water, and let it simmer for same time as roasting.

Mrs. Hawke.

MEAT SHAPE.

Mix 6 oz. cold chopped meat, 2 oz. cooked macaroni, 2 oz. breadcrumbs, 1 teaspoonful chopped parsley, and a pinch of herbs. Pour over them 1 teacup hot stock or gravy, and add 1 egg well beaten. Grease a mould, sprinkle with breadcrumbs, pour in the mixture, cover with greased paper, and steam 1 hour. Turn out and serve with tomato or brown sauce.

Mrs. Cutting.

RAGOUT OF MUTTON.

Make a French brown sauce (see Sauces), put in potatoes cut in quarters, pepper, salt, cloves, thyme, very little onion; let it all boil a $\frac{1}{4}$ -hour. Cut cold mutton in nice slices and add to above. Simmer gently for $\frac{3}{4}$ hour.

Mrs. Hawke.

RUSSIAN BRAWN.

2 oz. semolina, $\frac{1}{4}$ lb. cold meat, $\frac{1}{2}$ pint gravy, a little ham or chicken.

Put gravy into saucepan; when it boils sprinkle in semolina, stir and boil gently for 10 minutes. Mince the meat and add. Turn into a wetted mould, smooth and turn out when cold. Decorate with hard-boiled egg.

Mrs. Park

SAVOURIES.

A SUMMER DISH.

Take the required number of hard-boiled eggs, remove the shells and enclose each egg in a thin layer of sausage meat; fry after rolling in breadcrumbs. When cold cut each egg in half, and place on an open dish of salad, so that the centres can be seen.

Anon.

CHEESE EGGS.

Take as many eggs as you require, then hard boil and remove shells. Cut into two and place the two halves on a piece of buttered toast. Make a sauce with $\frac{1}{2}$ oz. butter, $\frac{1}{2}$ oz. flour, $\frac{1}{2}$ pint milk, 1 oz. grated cheese, and pour over the eggs on toast. Brown in a moderate oven. This sauce is enough for 3 eggs.

Miss E. Hughes.

CHEESE STRAWS.

$\frac{1}{2}$ oz. margarine, 1 oz. flour, 1 oz. grated cheese, pepper and salt, 1 yolk of egg.

Put flour and fat in basin, add cheese, salt, pepper and yolk of egg beat together, keeping mixture stiff, roll on floured board, about $\frac{1}{4}$ in. thickness, cut in 4-in. strips, and bake in quick oven till browned.

Mrs. Fincham.

CHEESE SAVOURY.

2 oz. grated cheese, butter size of walnut, 1 egg, pepper and salt to taste, 2 small dessertspoonfuls of chili vinegar.

Stir all together over gas, except vinegar. When cheese has melted stir in the vinegar until hot. Serve very hot on toast.

Mrs. Newton.

EGG AND CHEESE TOAST.

Boil a teacup of milk, beat an egg well, add a tablespoonful of grated cheese to the egg, season well with pepper and salt. Pour milk on egg and cheese and boil slowly for one minute. Serve on buttered toast.

Mrs. Fowler.

MACARONI.

Put 4 oz. macaroni into boiling water and cook until tender. Shred a tablespoonful of horse-radish, and stir into this 1 tablespoonful of melted butter, season with pepper and salt, and pour over the macaroni, and stir over the fire until thoroughly hot. Serve at once.

Mrs. Fennell.

SAVOURY CHEESE PUDDING.

$\frac{1}{4}$ lb. cheese (new is best) run in the oven. With this beat up well 1 egg and one wineglass of milk, and pour altogether in a small buttered dish. Bake in a cool oven for 20 minutes.

Mrs. Braddon.

SAVOURY EGGS.

As many eggs as needed, chopped parsley and bread-crumbs, salt, pepper and a little lard. Mix breadcrumbs, parsley, salt and pepper together in a basin, grease some small moulds (with the lard), and pour mixture into them (see that same are evenly lined), break an egg carefully into each mould, and stand in boiling water until set. Turn out on to buttered toast. Could be garnished with beet or tomato.

Mrs. Fincham.

SAVOURY OMELETTE.

For 2 persons. Time, 15 minutes. $\frac{1}{2}$ oz. Brown and Polson's Patent Cornflour, $\frac{1}{2}$ teacupful milk, 2 eggs, $\frac{1}{2}$ teaspoonful each salt, pepper and made mustard, $\frac{1}{2}$ to 1 oz. butter or lard.

Mix cornflour to a smooth cream with a little milk, bring the remainder to the boil, pour in the cornflour; boil for 5 minutes, stirring, allow to cool. Separate egg yolks from whites, and beat them in basin; add seasonings and the cooked cornflour, beating well. Beat egg whites to a stiff froth, with pinch of salt, and add in. Heat the butter in omelette pan, and pour in omelette. Shake the pan gently over the fire till the underside is nicely browned, then hold in front of the fire till the top is brown. Fold over, and serve in hot plate at once.

SPRING-TIME SANDWICHES.

Any appetising potted meat, mixed with its bulk of very fresh butter and rather lavishly spread on thin white or brown bread, makes a delicious sandwich if a light capping of the heads only of very fresh mustard and cress is added. Cover over and press lightly together (with a table napkin between hand and sandwich). A double round of a sandwich loaf will cut into 18 small triangles. Sliced forced radishes, lightly sprinkled with salt make another nice "capping." Cucumber sandwiches are always popular, the watery forced cucumber should be sliced and set in a plate with some salt for a time, and the slices well drained from the liquid that will collect. Be merciful, and divide the little cucumber round once or twice—they always slip about if they can.

Miss M. H. Mould.

SUPPER DISH (INEXPENSIVE).

2 lbs. potatoes, $\frac{1}{2}$ lb. onions (or more if liked), 1lb. beef sausages.

Peel and slice potatoes and onions, put alternate layers in saucepan, skin sausages, and put on top with a little salt; moisten with water, cook slowly about 1 to $1\frac{1}{2}$ hours, stirring occasionally.

Mrs. Warnes.

TASTY SUPPER DISH.

Put rashers of bacon in enamel plate or flat tin, sliced tomatoes, a few breadcrumbs, and some grated cheese on top. Cook in moderate oven for 20 minutes.

Mrs. Baker.

TOMATO CREVETTES.

Medium-sized tomatoes; allow about 12 shrimps to each tomato. Cut the top of tomatoes and take a little from the inside; skin the shrimps, and stuff the tomatoes with them, and pour mayonnaise over. Place on a dish with lettuce, etc.

Mr. Warnes.

TOMATO AND EGG ON TOAST.

Skin tomatoes, cut in slices, and put in saucepan containing a little milk, pepper, salt and a small piece of butter; when soft add egg or eggs, according to quantity required. Stir all together until set, and spread on buttered toast. This makes an excellent breakfast or supper dish.

Mrs. Burt.

PUDDINGS.

APRICOT EGGS.

1 tin of apricots, Marie biscuits, and vanilla blancmange.

Make $\frac{1}{2}$ -pint, or more if desired, of blancmange; fill as many patty pans as you have biscuits, and allow the little blancmange to set firm; turn out and place each on a biscuit; on top of blancmange place $\frac{1}{2}$ apricot; they should have the appearance of an egg served on biscuit.

Mrs. Hull.

AMERICAN ICE.

1 pint of milk, 2 eggs, $\frac{1}{4}$ pkt. of gelatine, 3 tablespoonfuls castor sugar, vanilla flavouring.

Soak the gelatine in the milk, separate the whites from the yolks of eggs. Beat the whites to a stiff froth. When the gelatine is soaked, pour it over the whipped yolks, and boil for a minute or two, when it is cracked pour over the whites. Mix together, and put into watered moulds, stand for 24 hours if possible.

Miss G. Mould.

APRICOTS AND SPONGE.

A pretty dish for children.

Take a sponge rack, cut in slices, lay on dish, and soak with the syrup from a tin of apricots. Place one portion of apricots in centre of each slice, and put whipped cream on cornflour round the fruit. If carefully done, each slice looks like poached egg on toast.

Mrs. Varley.

AMERICAN LEMON TART.

$\frac{1}{2}$ lb. short pastry, 1 pint water, 2 eggs, 2 oz. cornflour, 2 oz. sugar, 2 lemons.

Mix cornflour with a little cold water, pour remainder on boiling. If not transparent, return to saucepan. Allow to cool. Separate eggs and drop yolks in whole, beat well, add sugar, lemon juice and rind, spread on pastry. Beat whites to froth and spread on top when cooked. Place in oven to brown.

Mrs. Griffiths.

BAKED RAISIN PUDDING.

1 oz. custard powder, 7 oz. flour, 4 oz. dripping, 2 oz. moist sugar, 3 oz. raisins, 1 oz. candied peel, $\frac{1}{2}$ teaspoonful mixed spice, 1 oz. Raisley, nearly 1 gill of milk.

Rub the dripping into the flour, chop the candied peel, stone the raisins, and add these with the other dry ingredients. Mix to a soft dough with milk. Put in a greased square tin, and bake for about three-quarters of an hour in a moderate oven. Turn out and cut in squares, sprinkle with sugar, and serve hot with custard sauce.

BACHELOR'S PUDDING.

4 oz. breadcrumbs, 4 oz. currants, 4 oz. apples, 2 oz. sugar, 2 eggs, grated rind of lemon, 1 small teaspoonful Borwick's baking powder, little nutmeg and salt.

Chop the apples coarsely, add breadcrumbs, sugar, lemon rind, nutmeg and salt; then stir in eggs well beaten, and lastly the baking powder. Turn into a well-greased basin, and steam 3 hours.

Miss G. Martin.

BLACK CURRANT CASTLES.

Two eggs, their weight in butter, sugar and flour, 1 small teaspoonful Borwick's baking powder, 1 dessertspoonful milk.

Beat butter and sugar to a cream, add flour and beaten eggs, gradually beating all the time. Mix baking powder in the last of flour; add milk. Bake in castle pudding tins in a moderate oven for 15 minutes. Turn out and cover with black currant jam or jelly, and sprinkle finely chopped cocoanut, and serve.

Mrs. Rothwell.

BLANC MANGE SPONGE.

For 4 to 6 persons. Time, 10-20 minutes. 2 oz. Brown and Polson's Patent Cornflour, 1 pint milk, $\frac{1}{2}$ oz. butter or margarine, 2 eggs, 2 oz. sugar, $\frac{1}{2}$ teaspoonful vanilla essence.

Prepare as for blanc mange. After the 10 minutes' boiling remove from fire. Beat the yolks of the eggs with the sugar and stir in. Whisk the whites of the eggs to a stiff snow, and stir lightly but evenly through the mixture. Pour in a quart mould and cool. Turn out and serve with stewed fruit, fruit juice or sauce. This sponge can be made with the whites of eggs only, the yolks being used for other purposes.

CAKE PUDDING.

2 eggs, their weight in flour, butter and white sugar, the grated rind of a lemon; the whites and yolks to be separately beaten, butter to be beaten to a cream. To be baked in tea-cups $\frac{1}{2}$ hour in a slow oven.

Mrs. Ranger.

CASTLE PUDDINGS.

Six to eight puddings. Time, 30 minutes. $\frac{1}{2}$ oz. Brown and Polson's Raisley, 2 eggs, their weight in butter, sugar and flour.

Cream together the butter and sugar, beat in the eggs alternately with a little flour; add the rest of the flour and Raisley well mixed. Half fill greased Darrel tins and bake 20 minutes. Turn out on hot dish and pour jam sauce over.

CARMEL CUSTARDS.

For 4 to 6 persons. Time, 40 minutes. $1\frac{1}{2}$ oz. Brown and Polson's Patent Cornflour, 4 oz. loaf sugar, $\frac{1}{2}$ oz. castor sugar, 1 pint milk, $\frac{1}{4}$ pint water, 2 eggs, $\frac{1}{2}$ teaspoon lemon essence.

Measure out ingredients. Boil loaf sugar and water together until it becomes a rich brown colour. Quickly coat 6 dariele moulds with it. Blend the cornflour with a little of the milk, and bring the remainder of the milk to the boil. Stir in the blended cornflour, add the beaten eggs, and boil for 3 minutes, stirring all the time. Allow it to cool slightly; stir in sugar and flavouring. Half fill the coated moulds with the custard, and steam gently for $\frac{1}{2}$ hour. Turn out and serve hot or cold.

CHRISTMAS PUDDING.

Take 1 lb. each of raisins and currants, clean and chop, add $\frac{3}{4}$ mixed peel finely chopped, 1 lb. sugar, 1 lb. suet chopped or shredded, $\frac{1}{2}$ lb. flour, $\frac{1}{2}$ lb. breadcrumbs, 1 teaspoon mixed spice, $\frac{1}{2}$ nutmeg (grated), juice of 2 lemons, grated rind of one, saltspoon of salt, add 4 well-beaten eggs, $\frac{1}{2}$ gill of milk.

Mix all thoroughly, put into well-greased basins, cover with greased paper, tie down securely, and boil for 10 hours.

Mrs. Kelly.

CURATE'S PUDDING.

Six tablespoons mashed potatoes, 4 oz. sugar, 2 oz. butter, 2 eggs, 1 lemon, 2 or 3 tablespoons of milk, 1 saltspoon of salt.

Cream the butter and sugar together until thick and smooth, add the eggs, and beat well. Now stir in potato, the juice and grated rind of the lemon, salt and a little milk, and when well mixed pour into a greased pie dish. Bake from 30 to 35 minutes in a moderate oven. Sufficient for 4 or 5 persons.

Miss Woodley.

EARL GREY PUDDING.

Two eggs, their weight in flour, sugar and butter, a little Borwick's baking powder, the rind and juice of 1 lemon.

Mix *well* together, steam for 2 hours, serve with butter or jam sauce.

Miss Mathew.

EMPRESS PUDDING.

$\frac{1}{2}$ lb. self-raising flour, 4 oz. butter, 2 oz. castor sugar, $\frac{1}{8}$ teaspoon of salt, 1 egg, 4 tablespoons milk, and 3 tablespoons jam.

Put the flour and salt in a basin, rub in the butter, and add the castor sugar. Beat up the egg, add the milk, and stir them to the other ingredients. Pour the mixture in a greased piedish, and bake in a moderate oven 40 minutes. Boil up the jam if it is a little stiff, add a little water. Turn out the pudding, and pour the hot jam over and round it.

Mrs. Lavers.

FIG PUDDING.

For 4 to 6 persons. Time, 4 to 5 hours. 1 oz. Brown and Polson's Patent Cornflour, $\frac{1}{2}$ oz. Brown and Polson's Raisley, 8 oz. figs, 3 oz. brown sugar, $\frac{1}{2}$ pint milk, 1 oz. flour, 1 grated nutmeg, 4 oz. breadcrumbs, 4 oz. chopped suet, 2 eggs.

Chop the figs and sugar together, and stew gently in the milk for 15 minutes. Sift flour, cornflour and Raisley well together, put into a basin with the breadcrumbs, suet and nutmeg, and mix all together. Stir in the stewed fig mixture, and add eggs well beaten. If more moisture is required add a little milk. Put into a well-buttered basin, and steam for 4 hours. Serve with custard sauce.

FAIRY PUDDING.

One egg, its weight in flour, butter and castor sugar

Melt butter and sugar together, add well-beaten egg and sifted flour. Grease a pudding basin, pour in mixture, and steam for $1\frac{1}{2}$ hours. Serve with golden syrup or jam sauce.

Mrs. Perkins.

FAVOURITE PUDDING.

Soak $\frac{1}{2}$ oz. Nelson's gelatine in a pint of milk for about 2 hours, put milk on to boil with 2 oz. castor sugar, stirring till the gelatine is quite dissolved. When milk boils, pour in the yolks of 2 eggs well beaten. Stir till the mixture curdles. Add 1 teaspoon of vanilla, and pour on the whites of 2 eggs, beaten to a stiff froth. Stir the mixture till well mixed, and pour into a wetted mould; ease and turn out in 24 hours.

Miss Ford.

GINGER PUDDING (BAKED).

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. butter, 1 teacup milk, 1 teacup treacle, 1 teaspoon ground ginger, 1 teaspoon Borwick's baking powder.

Mix well and bake for about an hour.

Mrs. Norman.

HONEY-COMB MOULD.

Three small teacups of milk (1 pint), 1 small teacup of lump sugar, 3 eggs, $\frac{1}{2}$ oz. Nelson's gelatine.

Soak the gelatine in 1 cup of milk for an hour. Put it in a pan with the rest of the milk, add sugar and stir till both are dissolved. Beat yolks of egg and put to the milk, and keep stirring over fire until just at boiling point. Have the whites beaten to a stiff froth, and pour custard into whites, stirring briskly, and pour into wetted mould. Flavour as desired.

Mrs. McMorran.

JOSEPH'S PUDDING.

One teacup of milk, 1 ditto suet, 1 ditto golden syrup, 1 ditto raisins, 1 teaspoon of carbonate of soda, enough flour to make stiff batter.

Steam for 4 hours, and serve with sweet sauce.

Mrs. Baldwin.

LEECHEE CREAM (A COLD SWEET).

Bring 1 pint milk to the boil, sweeten with loaf sugar, and flavour with vanilla, then stir in 2 well-beaten eggs, and finally 1 tablespoonful of cornflour, mixed to a thin paste with water. Stir well and bring to the boil. Boil for 1 minute only, and when cooler pour into a glass dish, the bottom of which has been spread with jam. Decorate with cocoanut, ground almonds or ratafias.

E.G.H.

LEMON PUDDING.

Two tablespoonfuls cornflour, 2 lemons, 2 eggs, 1 oz. butter, $\frac{1}{4}$ lb. castor sugar, 1 pint boiling water.

Stir the cornflour until smooth with grated rind and juice of lemons, pour on the boiling water, add butter, sugar and yolks of eggs. Boil 5 minutes, stirring all the time, pour into buttered piedish, and stand for $\frac{1}{2}$ hour. Whisk whites stiff with tablespoonful of castor sugar, and pile on top. Put in hot oven to brown for 7 minutes. Mrs. S. Mathew.

MARMALADE PUDDING.

For 4 to 6 persons. Time, $2\frac{1}{2}$ hours. 1 oz. Brown and Polson's Raisley, 4 oz. flour, 4 oz. breadcrumbs, 4 oz. chopped suet, 2 oz. sugar, grated rind of 1 lemon, 1 egg, $\frac{1}{2}$ lb. marmalade, $\frac{1}{4}$ pint milk.

Mix the dry ingredients together, add the marmalade and beaten egg and milk. Put in a greased basin, cover with greased paper, and steam for $2\frac{1}{2}$ hours. Serve with marmalade sauce.

MARROW CREAM.

Boil vegetable marrow until quite tender, strain off water, and mash with a fork until quite smooth. To 3 lb. of marrow add 1 lb. margarine, the juice and grated rind of 4 lemons (5 if small), and 3 lb. sugar.

Put all ingredients in a saucepan, and let it gently simmer until done, when it will commence to corrode the edge of saucepan.

Mrs. Barnett.

MELROSE PUDDING.

For 4 to 6 persons. Time, 2 hours. $\frac{1}{2}$ oz. Brown and Polson's Raisley, 3 oz. castor sugar, 2 oz. butter, 2 eggs, 3 oz. flour, 1 oz. ground almonds, a few preserved cherries or raisins.

Measure out the ingredients. Butter a plain mould, dust it with sugar and decorate with a few cherries or raisins. Beat the butter and sugar to a cream, beat up the eggs and add them. Stir in the flour, almonds and Raisley, and mix thoroughly. Pour at once into the prepared mould, cover with a piece of buttered paper, and steam for $1\frac{1}{2}$ hours. Turn out and serve hot with jam sauce.

MATRIMONY PUDDING.

Line a deep enamel plate with pastry, in the centre put a mixture of thinly sliced apples, currants, sultanas and peel, and a little sugar; a little spice may be added. Cover with pastry and bake.

Anon.

PATTERDALE PUDDINGS.

Take 3 eggs and their weight in flour, butter, sugar and currants. Beat the yolks and butter together, whisk the whites, mix all together. Butter the cups, half fill with the mixture, and when baked, turn out on a hot dish, and pour sweet sauce over them.

H.H.S.

PINEAPPLE PUDDING.

Half small tin pineapple, 1 oz. margarine, 1 oz. flour (plain), 1 oz. sugar, 1 egg, $\frac{1}{2}$ pint milk, and syrup from pineapple.

Put margarine in saucepan to melt, add flour, and stir until blended, then add liquid, and stir until mixture thickens; when boiling add chunks, half of sugar and yolk of egg; pour into dish and put in a slow oven to set for about 10 minutes; then whip up white of egg, add remainder of sugar, and place on top; then return to slow oven to brown slightly.

Mrs. Hosking.

PLUM PUDDING (100 YEARS OLD).

1 lb. suet, 1 lb. raisins, 1 lb. currants, 1 lb. sultanas, $\frac{1}{4}$ lb. flour, $\frac{3}{4}$ lb. breadcrumbs, $1\frac{1}{4}$ lb. sugar, 1 lemon juice and grated rind, $\frac{1}{2}$ saltspoon of salt, $2\frac{1}{2}$ oz. orange peel, 2 oz. lemon peel, $\frac{1}{4}$ citron, $\frac{1}{2}$ nutmeg, 5 eggs, 1 wineglass of sherry (a little more if mixture is too stiff).

Miss Wheeler.

QUEEN'S PUDDING.

One pint milk, $\frac{1}{2}$ pint of breadcrumbs, 2 oz. butter, 1 oz. castor sugar, grated rind of 1 lemon, 2 eggs, raspberry jam.

Boil the milk and pour it over the breadcrumbs, add the butter, sugar, lemon rind, and beaten yolk of eggs. Place the mixture in a buttered piedish, and bake for 15 minutes. Now spread with a layer of jam, and cover with the whisked whites of eggs. Return to oven, and bake until it hardens and a pale brown.

Miss Field.

SPONGE PUDDING.

Two breakfast cups of self-raising flour, 3 parts castor sugar, 2 oz. butter, 1 egg, a little milk if required, jam.

Mix butter in flour, add sugar; beat egg, and add to make a thick batter; put jam at bottom of basin, place in saucepan with water half-way up basin, and steam for $1\frac{1}{2}$ hours. Allow room for pudding to rise.

Mrs. London.

SHORT CRUST FOR SWEET PASTRY.

Break lightly as possible 6 oz. of butter in 8 oz. flour, a little sifted sugar, and enough milk to make a smooth paste. Bake slowly and keep pale.

Miss R. M. Crooke.

SUMMER PUDDING.

Line the sides and bottom of a basin with thin slices of bread, pour in stewed fruit, which must be hot, and lay a slice of bread on the top. Put a saucer over, with a weight on, and allow to stand for a few hours or all night. Turn out and serve with custard or cream. This is specially nice with raspberries, blackberries, or black currants.

H.E.

TAPIOCA CREAM.

Soak $\frac{1}{2}$ breakfast cup of tapioca (seed) in 2 breakfast cups of cold water (over night). In the morning put into saucepan and add 3 tablespoons of golden syrup, grated rind and juice of 1 lemon. Boil gently over low gas till it thickens and clears.

Serve with a custard sauce as follows: 1 tablespoon of cornflour, 1 pint of milk, dessertspoon of sugar. Remove mixture from gas, and add 1 well-beaten egg and a little pinch of salt.

Mrs. Wicken.

TREACLE PUDDING.

$\frac{1}{2}$ lb. flour, $\frac{1}{4}$ lb. suet, 1 teaspoon of moist sugar, 1 even teaspoon Borwick's baking powder, $\frac{1}{2}$ lb. treacle; add milk to make a thick batter.

Grease a basin, pour in mixture, lay greased paper on top. Steam for 3 hours.

Mrs. Gunning.

WORCESTER PUDDING.

Two eggs, 2 oz. butter, $\frac{1}{4}$ pint milk, 1 tablespoon of castor sugar, 2 tablespoons of flour.

Beat the batter to a cream and then add sugar, flour and eggs, and bake in a fresh oven.

Miss G. Mould.

HINT FOR YORKSHIRE PUDDING.

When making Yorkshire pudding put in a good tablespoon of finely chopped suet. This makes a good sweet for children, and with a little jam makes a change from an ordinary milk pudding.

H.E.G.

CAKES.

AFTERNOON TEA CAKES.

8-12 cakes. Time, 20-30 minutes. 1 oz. Brown and Polson's Raisley, 2 oz. sultanas, 8 oz. flour, 2 eggs, 2 oz. castor sugar 2 oz. butter, 1 small half teaspoon salt, a little milk.

Measure out ingredients, clean and dry sultanas. Beat the eggs well. Mix together flour, salt and sugar. Rub in butter lightly. Mix in sultanas and the Raisley. Stir in the beaten eggs with sufficient milk to make a smooth dough. Turn on to a floured baking board and roll out $\frac{1}{2}$ in. thick. Cut into rounds and bake in a hot oven for 15 minutes. Cut the cakes open, butter, dust with sugar, and serve hot.

BIRTHDAY OR CHRISTMAS CAKE.

18 oz. McDougall's Flour, 6 oz. butter, 6 oz. lard, 12 oz. moist sugar, 2 lb. currants, $\frac{1}{2}$ lb. raisins stoned and cut, $\frac{1}{2}$ lb. sultanas, 1 teaspoon mixed spice, 4 large or 6 small eggs.

Cream the butter and sugar for 10 minutes, then beat eggs in one at a time. Stir in lightly the flour, fruit and spice. Bake in a moderate oven for 3 or 4 hours.

Mrs. Holcombe.

CHOCOLATE ICED SPONGE SANDWICH.

Two eggs their weight in castor sugar, 3 oz. self-raising flour, pinch of salt.

Beat eggs and butter to a cream until quite thick, and gradually stir in flour. Divide mixture and bake in 2 sandwich tins. Put jam between or a mixture of icing sugar and butter creamed together.

For chocolate icing: 1 oz. chocolate or cocoa, 2 tablespoons cold water, and bring to boil. Let cool, and work in $\frac{1}{2}$ lb. icing sugar, and warm slightly (not boil). Spread over the top of sandwich and, if liked, sprinkle some dessicated cocoanut on top, or decorate with cherries and violets.

Mrs. Howell.

CHOCOLATE SPONGE.

Mix thoroughly together $\frac{1}{4}$ lb. chocolate powder, $\frac{1}{2}$ lb. flour, 6 oz. margarine, 6 oz. castor sugar, 4 tablespoons of milk, 2 eggs, and 1 eggspoonful of bicarbonate of soda. Bake in good oven. Coat with following icing: Boil together 2 oz. chocolate powder, $\frac{1}{2}$ lb. icing sugar, $1\frac{1}{2}$ oz. margarine, and 2 tablespoons boiling water. Spread on cake whilst icing is still hot.

Mrs. Williams.

CORNFLOUR CAKE.

For 4-6 persons. Time, 30-40 minutes. 4 oz. Brown and Polson's Patent Cornflour, $\frac{1}{2}$ oz. Raisley, 2 oz. butter, 2 eggs, 3 oz. sugar, grated rind 1 lemon.

Measure out ingredients; butter a 1 lb. cake tin; beat butter to a cream, add sugar, and mix well; break in the eggs, and beat all well together. Stir in lightly the cornflour, and beat well till thoroughly mixed. Stir in grated rind of lemon. Last of all add the Raisley. Mix well, pour into the prepared cake tin, and put at once into a quick oven. Bake for $\frac{1}{2}$ hour, turn out and cool in a wire tray.

FRUIT CAKE.

12 oz. flour, 4 oz. margarine, 2 oz. lard, 4 oz. sugar, 6 oz. currants, 6 oz. sultanas, 4 oz. mixed peel, 2 oz. glacé cherries, 2 eggs, and sufficient milk with eggs to fill large breakfast cup.

Rub fat into flour, add sugar, beat eggs into milk, and add to flour, etc., and while mixing add fruit. This way of mixing in fruit, providing mixture is not too moist, has proved very satisfactory. Turn into greased tin, and bake in moderate oven for 2 hours.

Mrs. Polley.

GATEAU.

5 oz. flour, 3 oz. rice flour, 5 oz. butter, 6 oz. white sugar, 2 teaspoons Borwick's Baking Powder, 3 eggs, pinch of salt, and as much as you like of preserved fruit.

Miss Wheeler.

GINGER CAKE.

6 oz. butter, 6 oz. treacle (warmed), $\frac{1}{2}$ lb. flour, 2 eggs, small piece of soda.

Mix powder of cloves and ginger to taste.

Mrs. Ranger.

GINGER CAKE.

Teacup of treacle (warmed), $\frac{1}{4}$ lb. butter, 2 dessertful dem. sugar, 1 teaspoon of ginger, heaped teaspoon of spice, 2 eggs, breakfastcup of flour, lemon peel, $\frac{1}{2}$ teaspoon of carbonate of soda dissolved in $\frac{1}{2}$ teacup of warm milk.

Make oven very hot before putting cake in, and then turn low and bake for $1\frac{1}{2}$ hours.

Mrs. Carpenter.

GINGERBREAD.

1 lb. flour, 3 oz. butter, 2 teaspoons ground ginger, 2 oz. crystallised ginger (chopped), 1 teaspoon carbonate of soda, 20 drops essence of lemon, 1 lb. Lyle's golden syrup.

Rub flour and butter together, add ginger, warm syrup and add, also essence. Dissolve the soda in a teacup of warm milk and water (or hot water), and mix well. Bake for about 2 hours in a very slow oven.

H.A.W.

GINGERBREAD.

One teacup of treacle or golden syrup, 1 teacup of milk, 2 teacups of flour, 1 teaspoon of ginger, 1 teaspoon of spice, 1 teaspoon of carbonate of soda.

Beat soda into into luke-warm milk until frothy. Mix together and bake in a moderate oven. A small piece of butter improves cake, also a few almonds.

Miss Walter.

GINGER NUTS.

10 oz. flour, 3 tablespoons golden syrup, 4 oz. butter or lard, 4 oz. sugar, 1 teaspoon ground ginger, $\frac{1}{2}$ teaspoon carbonate of soda.

Beat butter and sugar to a cream, add the syrup, flour and ginger; dissolve the carbonate of soda in a little cold milk. Mix all into a stiff dough, pull off pieces the size of a nut, and bake on well-buttered tins.

S.E.S.

GRANDMOTHER'S SODA CAKE.

1 lb. flour, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ lb. dripping or lard, $\frac{1}{2}$ lb. sultanas, 4 oz. candied peel, 1 level teaspoonful of carbonate of soda, $\frac{1}{2}$ pint of milk, salt.

Sieve the flour, a pinch of salt, and soda in a basin. Rub in the dripping, add the sugar, cleaned sultanas and shredded peel. Just warm the milk and add. Mix quickly, and put all into a greased tin, lined with greased paper, and put at once into a good oven for 20 minutes, then lessen the heat and finish cooking. This cake takes from $1\frac{1}{2}$ to 2 hours. Cover with a wetted paper if it browns too quickly.

Mrs. Ketley.

LONDON BUNS.

Twelve buns. Time, 20-30 minutes. 2 oz. Brown and Polson's Patent Cornflour, 1 oz. Brown and Polson's Raisley, 4 oz. flour, $1\frac{1}{2}$ oz. butter, a pinch of salt, 1 egg, $1\frac{1}{2}$ oz. castor sugar, 1 tablespoonful candied peel, milk to mix.

Measure out the ingredients. Mix the cornflour, flour and salt well together, rub the butter lightly into this; beat up the eggs well; add the sugar, candied peel and Raisley to the flour mixture, mixing well; make into a stiff dough with the egg and sufficient milk. Form into balls. Lay on a greased baking sheet, brush over with melted sugar, and bake in a quick oven for 10 or 15 minutes. Cool on a wire tray.

MILK LOAVES.

One breakfastcup of flour, small piece of lard, a pinch of salt, 1 teaspoon Borwick's Baking Powder, $\frac{1}{2}$ teaspoon sugar.

Mix to a stiff dough with milk. Bake in a quick oven for 10 minutes.

R.E.M.

MELTING MOMENTS.

16 to 18 cakes. Time, 20 minutes. 8 oz. Brown and Polson's Patent Cornflour, 1 oz. Brown and Polson's Raisley, 6 oz. butter, 3 oz. castor sugar, 2 eggs, flavouring of lemon or vanilla.

Measure out the ingredients. Butter 2 doz. small patty pans. Cream the butter and sugar together, beat up eggs, and add them alternately with the cornflour until both are used up. Last of all, add the Raisley and flavouring. Put a teaspoonful of the mixture into each of the patty pans. Bake for 10 minutes. These make delicious little afternoon tea cakes.

MOCK MACAROONS.

2 oz. ground rice, 2 oz. sugar, 1 egg and flavouring mixed together, pastry and jam.

Line patty tins with pastry, dab on jam, spoonful of mixture, and then place crosses of pastry on top.

Mrs. Summerfield.

ONE-TWO-THREE CAKE.

One cup of butter, 2 cups of sugar, 3 cups of flour, 4 eggs, 3 teaspoonfuls of Borwick's Baking Powder, and a little flavouring, $\frac{1}{2}$ lb. chopped walnuts.

Cream the butter and add the sugar, sieve the flour and baking powder, add eggs to butter, and mix all together.

Mrs. Braddon.

ORANGE CAKE.

$\frac{1}{4}$ lb. butter, 6 oz. self-raising flour, 6 oz. castor sugar, 3 eggs, rind and half juice of 1 orange.

Cream butter and sugar, add eggs one at a time, then flour and grated rind and juice of orange. Bake in fairly hot oven.

Miss Whittleton.

PAISLEY ROLLS.

Eight to 12 rolls. Time, 20-30 minutes. $1\frac{1}{4}$ oz. Brown and Polson's Raisley, 2 oz. butter, 8 oz. flour, $\frac{1}{4}$ pint milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon of castor sugar, yolk of an egg.

Measure out ingredients. Rub the butter into the flour; add the salt, sugar and Raisley; mix thoroughly. Beat up the yolk of the egg, add it to the milk, and mix in lightly to the dry ingredients, making a moderately soft dough. Turn this on to a floured board, roll out till about $\frac{1}{8}$ in. thick, cut into pieces about 4 in. square, roll these up into rolls, brush over with milk, and bake in a very quick oven for 15 minutes. Cool on a wire tray.

RASPBERRY BUNS.

Twelve buns. Time, 20-30 minutes. $1\frac{1}{2}$ oz. Brown and Polson's Raisley, 12 oz. flour, 3 oz. butter, 1 egg, a little milk, 3 oz. castor sugar, small quantity raspberry jam.

Measure out ingredients. Rub the butter lightly into the flour, add the Raisley and the sugar; beat the egg, stir it into the dry ingredients with sufficient milk to make a stiff paste. With floured hands form this mixture into balls. Make a hole in the centre with your finger, fill in with jam, and cover over. Place on a greased oven shelf, flatten slightly, and bake in a sharp oven about 12 minutes. Cool on a wire tray.

RICE CAKES.

Twelve cakes. Time, 30 minutes. 1 oz. Brown and Polson's Raisley, 3 oz. flour, 3 oz. butter, 3 oz. castor sugar, 3 oz. ground rice, a pinch of salt, 2 eggs. Flavouring, lemon, vanilla or almond essence.

Measure out ingredients. Butter a dozen small cake tins. Mix the ground rice, flour, Raisley and salt thoroughly in a basin; beat the butter and sugar until quite white and creamy; beat up the eggs, add to the butter and sugar mixture a little of the beaten eggs with a little of the flour mixture. Continue until beaten egg and flour mixture is used up. Add flavouring last of all. Place in spoonfuls into the prepared cake tins. Bake in a moderately heated oven 15 minutes.

ROCK CAKES.

1 lb. flour, $\frac{1}{2}$ lb. lard or lard and margarine, 1 teaspoon Borwick's Baking Powder, pinch of salt.

Rub well in flour, add $\frac{1}{2}$ lb. currants, 6 oz. sugar, 2 oz. peel, grated rind of 1 lemon or essence, mix, then add 2 eggs well beaten and little milk to make stiff, and bake in brisk oven.

Mrs. Summerfield.

SHREWSBURY BISCUITS.

$\frac{1}{4}$ lb. butter, $\frac{1}{4}$ lb. castor sugar, 6 oz. flour, 1 egg, grated lemon rind.

Beat butter and sugar to a cream, add egg, flour, and lemon rind. Turn out on to a floured board, roll thin, cut into small circles, and bake in a moderate oven from 10 to 15 minutes.

Miss Hughes.

SCOTCH SHORTBREAD.

4 oz. Brown and Polson's Patent Cornflour, 1 teaspoonful of Raisley, 12 oz. flour, 8 oz. butter, 4 oz. castor sugar, yolk of an egg.

Cream together the butter and sugar and beat in the yolk of an egg. Mix gradually the cornflour, flour and Raisley, kneading it with the hand. Turn on to a floured board, and make it into two or four round shapes (flat). Mark the edges, or place in shortbread moulds or tins, and bake in a slow oven for 20-30 minutes. Cool on a wire tray.

SHORT CAKES.

$\frac{3}{4}$ lb. flour, 7 oz. margarine or butter, $\frac{1}{4}$ flat teaspoon of carbonate of soda, 3 oz. currants, 3 oz. sultanas, 1 oz. candied peel, 5 oz. sugar, 1 egg, pinch of mixed spice, milk and water.

Wash, pick over and dry fruit. Sieve the flour, spice and soda. Rub in the fat, cut the peel in small pieces, and add to the flour, with the fruit and sugar. Mix all together. Beat up the egg and add together with just a little milk and water, and mix all to rather stiff paste. Place on a greased tin in small lumps, leaving a space between each. Bake in a hot oven for about 10-15 minutes.

Miss A. Woodley.

SPONGE CAKE.

Three eggs, $\frac{1}{2}$ lb. castor sugar, $\frac{1}{2}$ teacup of water, 6 oz. flour, $\frac{1}{4}$ teaspoon of Borwick's Baking Powder, flavouring.

Put the sugar into pan with water, and dissolve over fire. Set aside to cool. Break eggs into a bowl, and when the sugar has cooled add eggs, and switch for 20 minutes, till it is like thick cream. Then add slowly the flour, in which the baking powder should be well mixed before using. Bake in a quick decreasing oven for $\frac{3}{4}$ hour.

Mrs. Tidey.

SPONGE SANDWICH.

Two eggs, their weight in flour and castor sugar, 2 oz. butter or margarine, $\frac{1}{2}$ teaspoonful of baking powder.

Beat butter and sugar to a cream, then add eggs one by one, beating each in well. Mix flour and baking powder, then stir it in mixture lightly. Place in 2 greased tins, and cook in moderate oven 10-15 minutes.

Mrs. Creedy.

WHOLEMEAL SCONES.

$\frac{1}{4}$ lb. wholemeal flour, $\frac{1}{2}$ oz. butter, $\frac{1}{4}$ teaspoon of bicarbonate of soda, $\frac{1}{2}$ teaspoonful of cream of tartar, 1 teaspoon of sugar, a good pinch of salt.

Put all the dry ingredients together, mix well, and rub in the butter, add sufficient milk to make an elastic dough. Flour it well and place it on an inverted jam sandwich tin and flatten with a rolling pin. Mark it into scones, and bake in a good oven for about $\frac{1}{4}$ hour.

H.M.F.

PRESERVES AND PICKLES.

APRICOT JAM.

Wash 1 lb. dried apricots, soak in 3 pints of water for 24 hours till soft, and boil 30 minutes. Add 3 lb. loaf sugar, 1 oz. almonds chopped. This is equal to fresh fruit.

Miss Field.

GRAPE FRUIT MARMALADE.

One large grape fruit, 3 seville oranges, 2 lemons, 6 lb. loaf sugar, 6 pints water.

Cut the fruit very fine, only removing the pips, add water and stand for 24 hours; then boil $1\frac{1}{2}$ hours and allow to stand another 24 hours. Then add the sugar and boil for $1\frac{1}{2}$ hours. The pips may be put in muslin bag and boiled during the first $1\frac{1}{2}$ hours. Put into jars and tie down while hot.

Miss M. H. Theobald.

LEMON CHEESE.

$\frac{1}{4}$ lb. fresh butter, 1 lb. castor sugar, 4 lemons (rinds of two), 4 new laid eggs.

Melt butter, add sugar, stir well; add rind and juice of lemons; then add eggs well beaten; keep stirring until it thickens.

Mrs. Summerfield.

MARROW JAM.

Take preserving marrow and hang up three weeks. Cut up in squares, put in dry pan with $\frac{3}{4}$ lb. of sugar to each lb. of fruit, and stand for 24 hours. Place on fire and boil for 3 hours. When boiling put in $\frac{1}{4}$ oz. or more ginger (bruised), 5 or 6 chillies. Tie down when cold, and place in dry cupboard. No water must be used.

Miss Low.

ORANGE MARMALADE.

Cut oranges in thin slices (removing pips, which place in basin and pour boiling water over to cover); to every lb. of fruit add 3 pints of water. Let it stand 24 hours, then boil till quite tender, adding the pips in muslin bags and the jelly from the same. Then weigh, and to every lb. 1 lb. of sugar. Boil till it jellies, stirring nearly all the time. When off the boil add the juice of $\frac{1}{2}$ lemon to every lb.

Mrs. Hawke.

APPLE CHUTNEY.

2 lb. apples, $\frac{1}{2}$ lb. raisins, 1 tablespoonful sultanas, 2 oz. chopped onions or shallots, $\frac{1}{2}$ lb. Demarara sugar, 1 small saltspoonful of cayenne, 1 teaspoonful salt, $\frac{1}{4}$ pint vinegar.

Peel and stew the apples, turn into a basin, and add the raisins (stoned and chopped), and the remainder of ingredients. Leave in the basin for 3 or 4 days, stirring well each day; then bottle.

Mrs. Arnsby.

CHUTNEY.

$2\frac{1}{2}$ lb. apples, peeled and cored, 1 pint vinegar, 1 lb. brown sugar, 2 oz. onion (chopped), 1 lb. dates stoned and chopped, $\frac{1}{2}$ teaspoonful cayenne pepper, 9 chillies, $\frac{1}{2}$ oz. ground ginger, 1 oz. salt, 1 dessertspoon of mustard.

Mrs. Norman.

GREEN TOMATO CHUTNEY.

Slice $1\frac{1}{4}$ lb. green tomatoes in earthen dish, sprinkle each layer with salt. Let stand all night. Next day drain well, and put in stewpan with $\frac{1}{2}$ pint vinegar, 3 oz. coarse sugar, 2 oz. sliced onions, 3 oz. apples, $\frac{1}{4}$ lb. sultanas chopped very fine. Add a few whole peppers, a little allspice, a few cloves and cayenne to taste. Bring to boil and simmer about 1 hour.

Mrs. Darby.

MARROW CHUTNEY.

Boil in 3 pints vinegar $1\frac{1}{2}$ oz. ground ginger and mustard, $\frac{1}{2}$ oz. turmeric powder, 2 oz. shallots, 6 cloves and chillies, $\frac{1}{2}$ lb. loaf sugar; then put in 4 lb. marrow (put in salt over night), and boil gently till tender.

Miss Paramor.

MIXED MUSTARD PICKLE.

Take onions, marrow, beans, cauliflower, cucumber, and green tomatoes, cut in pieces and sprinkle with salt; let stand for 12 hours. Drain free from moisture. To every 4 lb. vegetables, 3 pints vinegar, $\frac{1}{2}$ lb. sugar, 1 dessertspoon turmeric, 2 tablespoons mustard, $1\frac{1}{2}$ oz. ground ginger. Put all powders in a basin, and add one large tablespoon of flour, and mix with small quantity of the vinegar; put vinegar and sugar on to boil, add vegetables, boil, stir, and mix in other ingredients. Boil for a few minutes and bottle right away.

Mrs. Pitkin.

PLUM PICKLE.

Procure some sound plums, Orleans or similar kind is preferable, though not imperative. Wipe well and stick a small piece of cinnamon in one end and a clove in the other of each plum. Arrange in layers in dry jars, sprinkling a few chillies and some white sugar on each layer until jars are full. Add good vinegar to cover plums. Place jars in a iron boiling pot filled with water up to neck of jars; put over gas or fire, and directly plums show signs of cracking lift jars out and set aside to get perfectly cold; allow at least 24 hours before tying over. This pickle is "piquant" and delicious with cold meats, etc., and is ready for use in 2 to 3 months. Store in dry cupboard, and when using from a jar see the remainder is covered by the vinegar syrup. Keep tied over securely to exclude air. Allow approximately 1 lb. sugar to $2\frac{1}{2}$ -3 lb. of plums. If above instructions are followed this pickle will keep for years.

Mrs. Bott.

BEVERAGES AND SWEETS.

GINGER WINE.

From the chemist $\frac{3}{4}$ oz. tartaric acid, 4 drams essence ginger, 4 drams essence cayenne, 4d. burnt sugar, 4d. essence of lemon; 2 lb. white sugar.

First place 2 lb. sugar into large bowl, add acid and mixture, pour over whole 8 pints boiling water; leave till cold, then bottle. Ready for use at once.

Mrs. Field.

GINGER BEER.

Cut 2 lemons into slices, place in a bowl, add 1 lb. 2 oz. of preserving sugar, 1 tablespoonful of ground ginger (or if preferred $2\frac{1}{2}$ oz. of whole ginger bruised), half a tablespoonful cream of tartar; pour over these ingredients 1 gallon of boiling water, stir well till sugar is dissolved; when lukewarm add $\frac{1}{2}$ oz. yeast spread on toast, and lay on top of liquid. Cover with a cloth and tie lightly round bowl, and allow to stand 12 hours; then strain through muslin and bottle. Allow to stand 2 days, and it will be ready to drink.

Miss Walter.

LEMONADE.

The thin *yellow* rind of one lemon, 1 teaspoon of cream of tartar, 2 tablespoonfuls granulated sugar, and a quart of boiling water. Peel can be used a second time with the other ingredients, and a third time with same ingredients and the juice of lemon.

Mrs. Martin Clark.

COCOANUT ICE.

1 gill of milk, 1 lb. granulated sugar, $\frac{1}{2}$ lb. dessicated cocoanut.

Simmer milk and sugar together for 20 minutes. Take off gas and beat in the cocoanut, pour half into greased dish, colour the other half with cochineal and spread on top.

Mrs. Troake.

PEPPERMINT ICE.

1 lb. granulated sugar, $\frac{1}{2}$ teacup water, 20 drops of oil of peppermint.

Boil the sugar in water till it stiffens when tried in cold water, pour into flat tin (previously oiled); whisk it till it turns sugary, cut into small squares, and stand till cold.

Mrs. Norman.

TOFFEE.

$\frac{1}{2}$ lb. granulated sugar, 1 oz. butter, 1 teaspoonful vinegar, 2 tablespoonfuls Lyle's golden syrup.

Put the whole in a saucepan with a teaspoonful of water and boil quickly for 10-15 minutes or until a little hardens when dropped in cold water. Pour in a greased tin and allow to cool.

H.I.P.

MISCELLANEOUS.

RECIPE FOR MAKING SUNSHINE.

Take equal parts of Kindness, thoughtfulness, and Usefulness, and mix in an atmosphere of Love; sprinkle in some Kind Words and Deeds, add a spice of Cheerfulness; mix all with a Hearty Laugh; share the whole with Everybody.

Anon.

Clear as you go; muddle makes more muddle.

E.M.J.

TO PRESERVE EGGS.

Boil together for few minutes 10 quarts water, 1 lb. salt, 1 oz. saltpetre, pour over $\frac{1}{2}$ lb. unslacked lime, stir well. When cold, put in eggs; one day old will keep good 12 months.

Miss Paramor.

To boil a cracked egg successfully, wrap in well-greased grease-proof paper, put into boiling water, and boil in the ordinary way.

Mrs. Pitkin.

To save doctors' bills—carefully file them.

H.A.C.

A fine hair tonic is made by mixing olive oil and eau-de-Cologne together in equal parts, and rubbing into the scalp every other night.

K.F.M.

A stitch in time saves nine.

Mrs. Barnett.

HOME-MADE BATH SOAP.

Save all odd pieces of toilet soap, and when about $\frac{1}{2}$ lb. put them in an enamel saucepan with a tablespoonful of rain water. Allow to simmer on a low gas, stirring occasionally as the pieces begin to melt. It will soon begin to form a lump, and then before it is cool, mould it into a cake of soap, or put into a shaving stick box. It also makes an excellent shampoo in a jelly form by adding more water when it is being melted down.

Miss K. Tarrant.

An apple a day keeps the doctor away.

E.M.J.

A pinch of castor sugar added to soup and to mashed potatoes will be a great improvement in both cases.

Mrs. Saunders.

To clean very badly soiled lino or paint work, make a solution of waterglass (about 3 tablespoonfuls to 1 pint boiling water). Paint this over the lino a small space at a time, and immediately wash off with warm soapy water.

Mrs. Mathews.

TO WHITEN HANDKERCHIEFS.

Wash in usual way. Lay in soak all night with a teaspoonful of cream of tartar to each quart of water.

Mrs. Lawrence.

To prevent buttons tearing material, sew a small button on the wrong side as well.

E.P.

As you are never sure of an hour never squander a minute.

F.E.M.

OLIVE OIL FOR THE HANDS.

Here is a valuable "last minute" treatment for the woman who wants her hands to look well for the evening, or for some special occasion. Rub the hands and wrists liberally with olive oil, put on an old pair of gloves, and keep them on for about 15 minutes. Remove the gloves, wash the hands first in warm soapy water, then in cold water, and they will be soft, white and smooth.

K.F.M.

To remove stains from linen, etc., place the stain before it has time to dry in cold milk, and rub gently.

Miss F. C. Theobald.

CURE FOR UNBROKEN CHILBLAINS.

Rub well in the following mixture: $\frac{1}{2}$ pint vinegar, $\frac{1}{2}$ pint turpentine, 1 egg beaten up; mix well together. This will keep for years if well corked in bottle.

Mrs. Cooper.

RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: JVT2

Microfilm No:

| Date | Particulars |
|------|-----------------------|
| 1949 | Chemical Treatment |
| | Fumigation |
| | Deacidification Spray |
| | Lamination |
| | Solvents |
| | Leather Treatment |
| | Adhesives |
| | Remarks |

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